



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Slices

# CHOC RAISIN 'N' PECAN SLICE (USING PETTINA KOKOMIX)

## INGREDIENTS

### Group 1

Ingredient	KG
Pettina Kokomix	3.000
Water (Variable)	1.200
Raisins	0.600
Pecans (chopped)	0.400
Dutched Cocoa	0.100
<b>Total Weight:</b>	<b>5.300</b>

## METHOD

1. Mix with a beater for 3 minutes on 2nd speed.
2. Spread on par-baked SWEETPASTE sheet.
3. Oven temperature 180°C until the PETTINA KOKOMIX is a golden brown.
4. Ice with chocolate icing and place ½ pecan in the middle of each slice.